



BRUNCH MENU

SHORT RIB POTATO HASH– baked farm fresh eggs, topped with a roasted tomato-porcini cream **-16**

TOMATO-BASIL OMELET–feta cheese, roma tomatoes, basil pesto, creamy polenta **-12**

SHRIMP POLENTA–sautéed shrimp, apple-wood smoked bacon, peri-peri peppers and scallions, in a marsala thyme cream over creamy polenta, topped with queso fresco **-14**

CRAB CAKE BENEDICT– on a grilled brioche bread, poached farm eggs, gouda-chive morney, topped with micro-greens **-14**

BRIOCHE FRENCH TOAST– whipped cream, warm saffron honey, assorted fruits **-11**

BACON OMELET– apple-wood smoked bacon, gorgonzola, caramelized pear, arugula, creamy polenta **-12**

GRILLED CRAB CAKE– local bean salad, herbed yogurt couli **-12**

SIDES

Eggs	Creamy Polenta	Applewood Smoked Bacon	Fresh Fruit
-2/EACH	-3	-2	-4